General Mills Bakers Flour

Product Specification/ Technical Data Sheet

GOLD MEDAL RICE FLOUR - UNTREATED

UPC	Code	Size	Mill Code	Revision Date 3/20/26
100 16000 57006 1	57006	50 LB	RV	RICE FLOUR 2530971/205200

DEFINITION

- This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug and Cosmetic Act of 1938 as amended and all applicable regulations thereunder.
- A high quality long grain rice flour. The meal shall be produced under sanitary conditions in accordance with Good Manufacturing Practices.

PACKAGING/SHELF LIFE/STORAGE CONDITIONS

1. The package consists of 50 lb. multi-wall paper bags.
2. Shelf life: Store for no more than 10 months from the date of manufacture. Rotate stock regularly.
3. To preserve product quality, dry storage at cool to room temperature is recommended.

Size	Bags/Pallet	Bags/Layer	Gross Wt./Bag	Cube	Pallet Dimension
50 LB	40	5	51	1.039	48.5(H)/39.25(W)/47.25 (L) (IN)

PHYSICAL CHARACTERISTICS

1. Color – White
2. The product shall be free of rancid, bitter, musty or other undesirable flavors or odors.
3. The product shall be as free of all types of foreign material as can be achieved through Good Manufacturing Practices.

GLUTEN-FREE CERTIFICATION: Gluten-Free Certification Organization

KOSHER APPROVAL: Organized Kashrus Laboratories.

ALLERGEN INFORMATION: Allergen - none

INGREDIENT LEGEND:
RICE FLOUR

CHEMICAL COMPOSITION (14.0% Moisture basis)

1.	Moisture	11.0%	+/- 1.0%
2.	Protein	7.5%	+/- 1.0%

TREATMENT:
Untreated

NUTRITION (Approx. per 100G)

Calories	343	
Protein	6.9	g
Fat	0.5	g
Saturated	0.10	g
Trans Fat	0.0	g
Carbohydrate	78.7	g
Complex	78.7	g
Sugars	0.0	g
Added Sugars	0.0	g
Dietary Fiber	1.0	g
Soluble	0.65	g
Insoluble	0.35	g
Vitamin A	0.0	mcg
Vitamin C	0.0	mg
Vitamin D	0.0	mcg
Niacin	1.3	mg
Thiamin	0.02	mg
Folate	0.01	mg
Folic Acid	0.0	mg
Iron	1.1	mg
Sodium	4.8	mg
Calcium	2.3	mg
Potassium	76	mg

MICROBIAL GUIDELINES, Regarded as guidelines as opposed to controllable specifications

Standard Plate Count	<100,000/g
Coliforms	<500/g
Yeast	<2000/g
Mold	<2000/g

Raw flour is not ready-to-eat and must be thoroughly cooked before eating.

To prevent illness from naturally occurring bacteria in rice flour, do not eat or play with raw dough or batter; wash hands and surfaces after handling.

GRANULATION	%
Thru US # 50	95 – 100%
Thru US #100	55 - 75%
Thru US # 140	45 - 60%